



Cascina Gentile
DI ODDONE DANIELE

Cascina Gentile

DI ODDONE DANIELE

OVADA DOCG

RISERVA

LE PAROLE SERVON TANTO



Cascina Gentile
DI ODDONE DANIELE



PRODUCTION AREA

THE GRAPES COME EXCLUSIVELY FROM ESTATE VINEYARDS LOCATED IN CAPRIATA D'ORBA IN THE AREA CALLED THE "GAZZOLO", MORE PRECISELY BY THE VINEYARD OF THE "CASCINOTTO".

GRAPES

100% DOLGETTO.

VINIFICATION

SOFT DE-STEMMING AND CRUSHING. AFTERWARDS START FERMENTATION WITH INDIGENOUS YEASTS AND MACERATION CONDUCTED FOR ABOUT 10-15 DAYS AT 25-28 °C BY PERFORMING PUMPING EVERY 3-6 HOURS. AFTER RACKING THE WINE IS LEFT TO SETTLE IN STAINLESS STEEL TANKS AND THEN STARTS AGEING.

AGEING

THE WINE IS AGED IN OLD OAK BARRELS OF 225 LITERS FOR 24 MONTHS. WE DON'T MAKE ANY FILTRATION OR CLARIFICATION.

TASTING

COLOUR: INTENSE RUBY RED WITH PURPLE AND GARNET HIGHLIGHTS

FRAGRANCE: INTENSE, ELEGANT, VERY FINE WITH NOTES OF LICORICE, BLUEBERRY AND VANILLA.

TASTE: FULL-BODIED, VERY SOFT, VERY PERSISTENT, TANNINS VERY PERSISTENT

PAIRINGS: RED MEAT, GRILLED, ROASTED, LASAGNE, STRUCTURED SAUCES, CHEESE AND EXCELLENT DISHES WITH MUSHROOMS.